

Chef Cumba's Favorite Salmon Recipe's

SEARED SALMON WITH CITRUS-SOY GLAZE

4 cups thinly sliced Napa cabbage
4 cups (packed) thinly sliced fresh spinach
1 red bell pepper, cut into matchstick-size strips
1 carrot, cut into matchstick-size strips
1/4 cup rice vinegar
1/4 cup plus 1 tablespoon canola oil
1 tablespoon plus 1 teaspoon soy sauce
1 tablespoon oriental sesame oil
6 6-ounce salmon fillets
1 teaspoon chopped peeled fresh ginger
1 garlic clove, chopped
1/2 cup fresh orange juice
3 tablespoons fresh lime juice

Toss first 4 ingredients in large bowl to combine. Whisk vinegar, 1/4 cup canola oil, 1 tablespoon soy sauce and sesame oil in medium bowl. Set vinaigrette aside.

Heat remaining 1 tablespoon canola oil in heavy large skillet over medium-high heat. Sprinkle salmon with salt and pepper; add to pan. Cook salmon until brown on 1 side, about 4 minutes. Turn and cook until opaque in center, about 2 minutes longer. Transfer salmon to plate; tent with foil to keep warm. Add ginger and garlic to same skillet. Sauté 1 minute over medium-high heat. Add orange and lime juices and 1 teaspoon soy sauce; boil until mixture is reduced to 1/4 cup glaze, about 3 minutes. Remove from heat.

Rewhisk vinaigrette. Add to vegetable mixture and toss to coat. Divide equally among plates. Place 1 salmon fillet atop vegetables on each plate. Drizzle glaze over salmon and serve.

Makes 6 servings.



SALMON WITH CHILI-MANGO SALSA

In Tucson, chef-owner Janos Wilder offers cumin-flavored rice pilaf and grilled zucchini with the fish. Flan is a good finale.

1 10-ounce mango, peeled, pitted, diced
1/4 cup chopped fresh cilantro
1/4 cup chopped red onion
1 tablespoon fresh lime juice
2 teaspoons minced seeded serrano chili
1 teaspoon grated lime peel
1 garlic clove, finely chopped
2 tablespoons olive oil
2 6-ounce salmon fillets

Prepare barbecue (medium-high heat). Combine first 7 ingredients in small bowl; mix in 1 1/2 tablespoons oil. Season salsa with salt and pepper. Brush salmon with remaining 1/2 tablespoon oil. Grill until just opaque in center, about 5 minutes per side. Serve with salsa.

Makes 2 servings; can be doubled.

FETTUCINE WITH SMOKED SALMON AND ASPARAGUS



A green salad is all you need to make this pasta — its creaminess sharpened with a touch of horseradish — into a complete dinner. When shopping, it's helpful to know that egg noodles are usually sold coiled into small nests.

8- to 9-oz dried egg fettuccine

1 lb asparagus, trimmed and cut diagonally into 1/2-inch pieces

1 cup heavy cream

1 tablespoon drained bottled horseradish

2 tablespoons chopped fresh dill

6 oz smoked salmon, cut into 1/2-inch-wide ribbons

Cook pasta in a large pot of boiling salted water according to package instructions. Add asparagus to pot for last 3 minutes of pasta-cooking time.

While asparagus is boiling, heat cream, horseradish, and dill in a large skillet over moderate heat just until hot, about 1 minute. Drain pasta and asparagus and add to cream mixture, tossing. Gently toss in salmon and season with salt and pepper.

Cooks' note:

- For a lighter sauce, you can replace 1/3 cup of the cream with an equal amount of the pasta-cooking water.

Makes 4 servings.

SALMON GLAZED WITH HONEY AND MUSTARD

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"I made this recipe in a cooking class I taught here in Vancouver, and the crowd was so pleased they gave me a standing ovation," says Sylvia Molnar of Vancouver, British Columbia. "It's a gorgeous dish that's even better served with lemon-scented rice or potatoes." Garnish with dill sprigs, if desired.

1/2 cup olive oil

1/4 cup honey

1/4 cup Dijon mustard

4 garlic cloves, minced

1/2 teaspoon ground black pepper

1/2 teaspoon salt

6 6- to 7-ounce salmon fillets

3 tablespoons chopped fresh dill

Whisk first 6 ingredients in 8x8x2-inch glass baking dish. Add salmon and turn to coat. Cover and refrigerate 2 hours.

Preheat oven to 400°F. Lightly oil rimmed baking sheet. Transfer salmon, skin side down, to prepared sheet; reserve * cup marinade for glaze. Sprinkle salmon with dill. Bake 8 minutes, then brush with reserved glaze. Continue baking until just opaque in center, about 8 minutes longer.

Makes 6 Servings.

SALMON WITH BREADCRUMB, OLIVE AND SUN-DRIED TOMATO CRUST



"Dinner at the Montauk Seafood Grill was an ideal way to cap off a day of skiing in Vail," Julie Harris of Redwood City, California. "The salmon covered with an unusual breadcrumb coating is something I would like to make for a dinner party."

1/4 cup chopped pitted Kalamata olives or other brine-cured black olives 1/4 cup chopped pitted green olives

1/4 cup chopped drained oil-packed sun-dried tomatoes

3 garlic cloves, minced

2 tablespoons (1/4 stick) butter, melted

1 1/2 teaspoons chopped fresh rosemary

1 1/2 teaspoons chopped fresh thyme

5 1/2 teaspoons Dijon mustard

1 cup panko (Japanese breadcrumbs)*

4 5- to 6-ounce salmon fillets

Preheat oven to 400°F. Mix black and green olives, sun-dried tomatoes, garlic, butter, rosemary and thyme in medium bowl. Mix in 1 1/2 teaspoons Dijon mustard, then breadcrumbs.

Butter large baking sheet. Place salmon fillets on prepared sheet. Spread 1 teaspoon mustard over each.

Pack 1/4 of breadcrumb mixture onto each mustard-coated fillet. Bake until fillets are just opaque in center, about 12 minutes.

*Available in Asian markets and in the Asian foods section of some supermarkets.

Makes 4 servings.

SALMON WELLINGTON



In the book *American Gourmet*, Jane and Michael Stern describe beef Wellington as a "lardaceous dish" that is "rich beyond reason." The pastry-wrapped beef was the ultimate in dinner-party fare in the sixties. In our re-creation, salmon fillets cook in frozen puff pastry sheets, which arrived in the seventies.

1 17.3-ounce package frozen puff pastry (2 sheets), thawed

4 3/4-inch-thick 6-ounce skinless salmon fillets

6 tablespoons minced shallots

4 tablespoons plus 2 teaspoons chopped fresh tarragon

1 egg beaten to blend (for glaze)

1/2 cup dry white wine

1/2 cup white wine vinegar

1/2 cup (1 stick) chilled butter, diced

Preheat oven to 425°F. Roll out each pastry sheet on lightly floured surface to 12-inch square. Cut each in half, forming four 12x6-inch rectangles. Place 1 salmon fillet in center of each rectangle, about 3 inches in from and parallel to 1 short edge. Sprinkle each fillet with salt, pepper, 1 tablespoon shallots and 1 tablespoon tarragon. Brush edges of rectangles with some glaze. Fold long sides of pastry over fillets. Fold short edge of pastry over fillets and roll up pastry, enclosing fillets. Seal edges of pastry. Place pastries, seam side down, on baking sheet. Brush with glaze.

Bake pastries until dough is golden brown, about 20 minutes. Remove from oven; let stand 10 minutes.

Meanwhile, boil wine, vinegar and 2 tablespoons shallots in heavy small saucepan until liquid is reduced to 6 tablespoons, about 8 minutes. Remove pan from heat. Add butter 1 piece at a time, whisking until melted before adding next piece. Whisk in 2 teaspoons tarragon. Season sauce with salt and pepper.

Cut pastries into thirds. Place sauce and pastries on 4 plates.

GRILLED SALMON WITH TOMATO, CUCUMBER AND CAPER SALSA



The salmon can be grilled two ways. The first method requires a fish-grilling basket, which can be found at many cookware and barbecue stores (use one that's about 18 by 6 inches for this recipe). The second technique doesn't call for any special equipment at all — just a rimless baking sheet and a spatula.

1/3 cup fresh lemon juice

1/3 cup extra-virgin olive oil

1/3 cup chopped shallots

1 tablespoon grated lemon peel

1 3/4 teaspoons ground cumin

1 medium English hothouse cucumber, unpeeled, diced

1 12-ounce basket small cherry tomatoes, each quartered

1 large yellow bell pepper, diced

1/4 cup drained capers

2 tablespoons chopped fresh cilantro

Nonstick vegetable oil spray

1 2 1/2- to 2 3/4-pound salmon fillet with skin (1 whole side)

Whisk first 5 ingredients in small bowl. Season marinade with salt and pepper.

Combine 1/2 cup marinade, cucumber and next 4 ingredients in medium bowl; season salsa with salt and pepper. Let stand 30 minutes; toss occasionally.

Spray barbecue rack with nonstick spray and prepare barbecue (medium-high heat). Place salmon, skin side down, in large glass baking dish. Top with remaining marinade. Let stand 10 minutes. Sprinkle with salt and pepper.

To grill salmon using fish basket:

Spray basket with nonstick spray. Place salmon in fish basket, folding tail under if fish is too long. Place basket on barbecue and grill salmon, skin side up, 5 minutes. Turn basket over; grill salmon until just opaque in center, about 5 minutes longer. Turn salmon out onto platter.

To grill salmon without using a basket:

Spray rimless baking sheet with nonstick spray. Place salmon, skin side up, on sheet. Spray skin with nonstick spray. Slide salmon, skin side up, onto barbecue. Grill 5 minutes. Stand blade of large spatula at 1 long side of salmon to hold in place. From opposite side, slide rimless baking sheet completely under salmon. Hold salmon with spatula; turn sheet and salmon over, releasing salmon, skin side down, onto barbecue. Grill salmon until just opaque in center, about 5 minutes longer. Slide baking sheet under salmon; transfer fish to platter. Serve with salsa.

Serves 8.



HOME-SMOKED SALMON FILLETS

Because the heat on individual grills varies, cooking times will range from about 30 minutes to one hour. Be sure to regulate the barbecue so that the wood chips smoke and the briquettes burn but do not flame. When the salmon is ready, it will have a nice firm texture and a lovely sweet glaze. For drinks, offer coffee, orange juice and mimosas.

1 quart water

1 cup (packed) brown sugar

1 cup sugar

1/4 cup salt

6 5- to 6-ounce salmon fillets with skin

3 cups (or more) alder-wood smoke chips, soaked in water 30 minutes, drained

Stir first 4 ingredients in large bowl until both sugars dissolve. Add salmon, skin side up, to brine, pressing to submerge. Cover and refrigerate overnight. Remove salmon from brine; discard brine. Rinse salmon under cold water. Place salmon, skin side down, on rack. Let stand until top is dry to touch (do not pat dry), about 1 hour.

Prepare barbecue (medium-low heat). Using 2 layers of foil, make 12 x 10-inch foil rectangle with 1-inch-high sides. Place 3 cups smoke chips on foil rectangle. Set atop coals 5 minutes before grilling salmon.

Position barbecue rack at least 6 inches above briquettes. Position vents on barbecue so that chips smoke and briquettes burn but do not flame.

Using 3 layers of foil, make another 12 x 10-inch foil rectangle with 1-inch-high sides. Using skewer, pierce 6 holes evenly over bottom of rectangle. Arrange salmon, skin side down, on rectangle. Place salmon on foil on grill. Cover; cook until salmon is firm to touch and glaze forms over salmon, adding more smoke chips to barbecue if necessary, 30 minutes to 1 hour, depending on heat of grill.

Remove salmon from foil, leaving skin on foil. Transfer salmon to platter; serve warm or at room temperature. (Can be made 1 day ahead. Cover; chill. Bring to room temperature before serving.)

Serves 6.

SEARED SALMON WITH TOMATILLO COULIS



The chef serves this salmon over a salad of romaine hearts, artichoke hearts, radishes, green beans, cucumber, potatoes, celery, scallion, olives, tomatoes, and basil with a dressing of lime juice and olive oil.

For tomatillo coulis

1 small red onion
1/4 pound fresh tomatillos*
1 fresh green Anaheim chile*
1 fresh poblano chile*
3 unpeeled garlic cloves
2 tablespoons olive oil
1 scant cup cilantro sprigs
1 scant cup packed fresh spinach leaves
1/4 cup extra-virgin olive oil
1 tablespoon fresh lime juice
about 1/4 cup water
four 5-ounce pieces salmon fillet with skin
12 fresh basil leaves
1 teaspoon Sichuan peppercorns**
1 tablespoon extra-virgin olive oil
1 teaspoon coarse sea salt
1 tablespoon olive oil

*available at Latino markets, specialty foods shops, and some supermarkets

**available at Asian markets and some specialty foods shops and supermarkets

Make coulis: Preheat oven to 400°F.

Quarter onion. In a shallow baking pan toss onion, tomatillos (in husks), chiles, and garlic cloves with 2 tablespoons olive oil until coated. Roast vegetables in middle of oven until tender, about 25 minutes.

Wearing rubber gloves, peel chiles. Cut off tops of chiles and remove seeds and ribs. Discard husks from tomatillos and peel garlic. In a blender purée roasted vegetables and all remaining coulis ingredients except water, adding just enough water, 1 tablespoon at a time, if necessary to facilitate blending. Season coulis with salt.

With a paring knife make 3 slits in top of each salmon fillet and stuff each with a basil leaf. With a mortar and pestle or an electric coffee/spice grinder coarsely grind peppercorns. Brush salmon with extra-virgin olive oil and sprinkle with ground peppercorns and sea salt. In a large nonstick skillet heat olive oil over high heat until hot but not smoking and sear salmon fillets, turning occasionally, until browned on all sides and just cooked through, about 7 minutes total. Serve salmon with coulis.

Serves 4.

GRILLED SALMON KEBABS WITH DILL



two 10-inch bamboo or metal skewers
a 10-ounce piece center-cut salmon fillet, skinned
1 medium zucchini
1/4 cup dry white wine
2 tablespoons olive oil
1 tablespoon chopped fresh dill leaves
1 teaspoon minced garlic
6 vine-ripened cherry tomatoes

Prepare grill. If using bamboo skewers soak in warm water 15 minutes.

Pat salmon dry and cut into 8 cubes. Cut zucchini into 3/4-inch-thick rounds. In a bowl stir together wine, oil, dill, and garlic. Add salmon, zucchini, and tomatoes, tossing to coat, and let stand, covered, at room temperature 15 minutes.

Alternately thread salmon, zucchini, and tomatoes onto skewers and season with salt and pepper. Grill kebabs on an oiled rack set 5 to 6 inches over glowing coals, turning kebabs, until salmon is just cooked through, 6 to 8 minutes. (Alternatively, kebabs may be broiled under a preheated broiler 3 to 4 inches from heat.)

Makes 2 servings



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HONEY AND SOY GLAZED SALMON

Can be prepared in 45 minutes or less.

2 tablespoons honey
2 tablespoons soy sauce
1 1/2 tablespoons fresh lime juice
2 teaspoons Dijon mustard
1 tablespoon water
2 teaspoons vegetable oil
two 6-ounce pieces salmon fillet

In a small bowl whisk together honey, soy sauce, lime juice, mustard, and water. In a small non-stick skillet heat oil over moderately high heat until hot but not smoking and cook salmon 2 to 3 minutes on each side, or until golden and just cooked through. Transfer salmon to 2 plates. Add honey glaze to skillet and simmer, stirring, 1 minute. Pour glaze over salmon.

Serves 2.

SMOKED SALMON AND CHIVE MASCARPONE MOUSSE WITH PINK PICKLED ONIONS

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1 teaspoon unflavored gelatin
2 tablespoons fresh lemon juice
1 1/2 cups *mascarpone* cheese* (about 3/4 pound)
3/4 cup sour cream
2 hard-cooked large eggs
1 tablespoon drained bottled horseradish, or to taste
3/4 pound sliced smoked salmon*
1/2 cup chopped fresh chives
about 2 cups pink pickled onions (recipe follows)

For the pickled onions:

2 medium red onions, chopped
1/2 cup cider vinegar
1 1/2 teaspoons salt

Garnish: chive blossoms

Accompaniment: Melba toasts and/or sesame flatbread

*available at specialty foods shops and some supermarkets

To prepare the salmon:

In a small saucepan sprinkle gelatin over lemon juice and soften 10 minutes. In a bowl with an electric mixer beat together *mascarpone* and 1/2 cup sour cream until combined well. Quarter eggs and with back of a spoon force through a coarse sieve into *mascarpone* mixture. Add horseradish and stir well.

Add remaining 1/4 cup sour cream to gelatin mixture and heat over moderately low heat, stirring, just until gelatin is dissolved. Add gelatin mixture to *mascarpone* mixture and stir well.

Cut about one third salmon into strips and arrange 1 in every other ridge of a 3-cup brioche or other mold, letting ends hang over edge. Chop remaining salmon into 1/2-inch pieces and fold with chives into *mascarpone* mixture. Spoon mousse into mold and fold ends of salmon strips over top. Chill mousse, covered, at least 2 hours, or until firm, and up to 2 days. Run a thin knife along inside of each ridge of mold and dip mold into a bowl of hot water a few seconds. Invert a plate over mold and invert mousse onto it. With a slotted spoon arrange pickled onions decoratively on and around mousse touching each other, and keeping covered with plastic wrap.

Brush mushroom rolls all over with melted butter and rearrange, seam sides down and barely touching, in pan. Chill mushroom rolls, covered, at least 1 hour and up to 1 day.

Preheat oven to 425°F.

Bake mushroom rolls in upper third of oven 15 minutes, or until golden. Halve rolls crosswise and tie a chive around each half.

To make the pink pickled onions:

In a saucepan barely cover onions with cold water. Bring water to a boil and simmer 1 minute. Drain onions in a colander and return to pan with vinegar, salt, and cold water to just cover. Bring liquid to a boil and simmer 3 minutes. Remove pan from heat and cool onions in liquid. Pickled onions may be made 1 week ahead and chilled in liquid, covered. Makes about 2 cups.

Makes 28 hors d'oeuvre

SPICY GRILLED SALMON STEAKS WITH BLACK BUTTER



Can be prepared in 45 minutes or less.

1 1/2 teaspoons freshly ground black pepper

1/2 teaspoon paprika

1/4 teaspoon cayenne

1 teaspoon minced garlic

1 tablespoon minced onion

1/2 teaspoon crumbled dried thyme

1/4 teaspoon salt

1 tablespoon olive oil

2 salmon steaks (1 pound) each about 1 inch thick

1 tablespoon unsalted butter

In a bowl stir together the black pepper, the paprika, the cayenne, the garlic, the onion, the thyme, the salt, and the oil until the mixture forms a stiff paste. Pat the paste onto both sides of each salmon steak. Heat an oiled ridged grill pan over moderately high heat until it is smoking and in it sauté the salmon for 3 to 4 minutes on each side, or until it is cooked through. While the salmon is cooking, in a small skillet cook the butter over moderate heat, swirling the skillet, until it is dark brown, but do not let it burn. Transfer the salmon to heated plates and pour the butter over it.

Serves 2.

HONEY BARBEQUED SALMON WITH MACHE



For sauce:

1 cup ketchup
1 cup honey
1/4 cup coarse-grained mustard
1/4 cup finely chopped fresh jalapeño chili (wear rubber gloves)
2 tablespoons rice vinegar (not seasoned)
1 teaspoon Tabasco, or to taste
3 tablespoons firmly packed light brown sugar
1 tablespoon curry powder
1 1/2 teaspoons sweet paprika
1 teaspoon soy sauce
1 teaspoon minced garlic
1 teaspoon vegetable oil
1/2 teaspoon Worcestershire sauce
1/2 teaspoon fresh lemon juice
1/4 teaspoon freshly ground black pepper

For dressing:

2 tablespoons malt vinegar
1 teaspoon honey
1/2 cup olive oil
2 tablespoons finely chopped fresh coriander sprigs
1 tablespoon finely chopped shallot
six 4-ounce pieces salmon fillet
2 cups *mâche* (lamb's-lettuce)*

* available at specialty foods shops and specialty produce markets

Make sauce:

In a heavy saucepan stir together sauce ingredients and simmer, stirring occasionally, 15 minutes. (Sauce keeps, covered and chilled, 1 week.)

Make dressing:

In a small bowl whisk together dressing ingredients with salt and pepper to taste until combined well. Chill dressing 15 minutes.

Brush both sides of each salmon fillet with about 1/3 cup sauce and grill on a well-oiled rack set about 4 to 5 inches over glowing coals 3 minutes on each side, or until salmon just flakes.

Divide *mâche* among 6 plates and top with salmon. Spoon dressing over salmon.

Serves 6.



AVOCADO AND SMOKED SALMON SOUP

Can be prepared in 45 minutes or less but requires additional unattended time.

2 avocados (preferable California)

2 tablespoons fresh lemon juice

1/2 cup sour cream

3 to 3 1/2 cups chicken broth

1/4 teaspoon Tabasco

2 ounces smoked salmon

Peel and pit the avocados and in a blender blend them with the lemon juice, the sour cream, 3 cups of the broth, and the Tabasco until the mixture is smooth, adding enough of the remaining 1/2 cup broth to thin the mixture to the desired consistency. Transfer the soup to a bowl, season it with salt and pepper, and chill it, its surface covered with plastic wrap, for 1 hour, or until it is cold. (The soup will discolor if kept for more than 6 hours.) Stir half the salmon, chopped, into the soup, divide the soup among chilled bowls, and garnish it with the remaining salmon, cut into strips.

Makes about 5 cups, serving 6.